# The Day's Work

and physical forces. The resources of the system are roused and augmented by drink-

## Culmbacher BEER

it'll fit you for any amount of mental or physical work. 12 qts., or 24 pts., \$1.25.

Washington Brewery Co., 4th and F Sts. N.E. 'Phone 2154.

—The best bread for children the best bread for adults-is our delicious and nutritious

## Milk Bread.

home bakery-5c, loaf. Delivered fresh daily. Holmes' Bakery, 1st & E Sts

# is used on the diet

tables of the Battle Creek Sanitarium, where lives would pay the forfeit were ordinary foods used.

Sharp men making "foods" have located at Battle Creek to take advantage of the Sanitarium foods' reputation, § but the public is protected, as \$ a picture of the Sanitarium 3. appears on each package of § Granola.

Drink CARAMEL CEREAL \$ and sleep well. Send 3 cents § for Granola sample to

BATTLE CREEK SANITARIUM FOOD CO., Battle Creek, Mich. \$000000000000000000000**\$**{



A pathetic little story with a moral for all housewives comes from Kentucky, where the State Federation of Women's Clubs has recently established a settlement among the mountain whites. Its object is to teach the girls and women of that remote region, through personal example, how to make the most of their simple surroundings and to prepare them for the

When the little kitchen, with its oilcloth baskets for provisions hung to the lower by suggestion placed a glass of wild flowers in the center, one of them voiced the experience of the rest when she remarked: "I never knew a table could look so pretty, but I never saw flowers on an eating table Then, after a moment of reflection, she said, drawing the logical inference: "I never did think of it, but things do eat better when they look pretty."

Ignorant and unsophisticated as this tuitively grasped the secret that every wo-man must possess if she would be a successful housekeeper. The eye must be satisfied before the taste can be.

The old saying, "It looks good enough o eat," is based upon this universal law. Two women may each prepare a meal, using exactly the same materials, and possibly cooking equally as well. Yet the tempt the capricious appetite, the destroy the naturally robust one. There is no excuse for the mussy, untidy cloth; the dishes sticky and awry, the foods slapped on the plates, the hair in the butter, the smudge of pot-black on the nose of the unkempt serving maid. Blessed, thrice blessed, be the little home well kept; the simple dinner tastefully laid, and carefully served; with the hostess neatly and appropriately dressed. Then, "good digestion waits on appetite, and health on both."

quantities of pink and white field mushrooms, and from now until December this most dainty and piquant variety of edible fungi may crown any feast.

The majority of people cook mushrooms too much. They should not be simmered over ten minutes; then seasoned simply, and served quickly, to be perfect. Opinions differ as 10 the necessity of peeling mushdiffer as to the necessity of peeling mush-rooms. While the majority of people prefer to do so, many gourmets will not hear of it. They declare that much of the deli-cate and characteristic flavor is lost by removing the skin. They should be carefully wiped with a damp cloth, however, and the stalks cut off up to the cap. Do not throw away the stalks, but save to make a sauce for the breakfast steak. Mushrooms may be boiled over a clear fire, first dusting with salt and pepper, then rolling each one with sait and pepper, then rolling each one in olive oil, or they may be baked, stewed or cooked in cream. To prepare them in the chafing dish, put two tablespoonfuls of butter in the cutlet pan, and set over the hot water dish. As soon as melted, lay a pound of mushrooms, cut and wiped, to: Cover the dish and allow to stand in the butter a few moments before light-ing the lamp. Cook five minutes after the water begins boiling. At the end of that time sprinkle a little salt on each cap, and cook five minutes longer. Add two table spoonfuls of thick cream, one-quarter teaonful paprika, and, if desired, tablespoonful of sherry or madelra. Have a delicate slice of toast ready on each of the plates, and serve immediately.

With the annual autumnal rearrangement of the house, the hanging of the pictures becomes of almost as much importance as the old-time "hanging of the crane." of a room depends not alone upon the good



taste evidenced in the selection of its pictures, but the judgment shown in their proper mounting, framing and hanging. A fine print of a really good picture taken from a periodical, a pleasing photograph or series of photographs, carefully mounted, framed and hung, will often be found far more decorative than all the chromos, cheap oil paintings and impossible portraits ornately and expensively framed and hung by rule of thumb, that may still be found in homes where a deep pocket book but crude and unformed tastes govern the

The popular platinum prints and photo-gravures that have superseded in large measure the etching and engraving, are now usually framed in Flemish oak, plain bone ebony effects or dark green wood, de-pendent upon personal liking, or the lights and shadows of the picture. Beadings and elaborate ornamentations are seidom used, although light touches of gilt are permissible. For photographs the gray mat and frame are considered most desirable. As to the hanging of pictures, there is no hard and fast rule—though a happy medium be-tween "floor" and "sky" is usually best. Small pictures, when there is fineness of detail, should be placed low enough so that the eye can grasp their execution. Pictures of fainter tints, line engravings whose points need illumination, and subdued water colors should usually be hung near the light. Heavily shaded pictures should always be hung low, on the principle that there should be a natural gradation of tints from dark to light beginning with the floor and leading up to the ceiling. The position of a dark picture regarding the light must depend upon circumstances. Careful study will demonstrate the fact that each picture has its own place in the room where it will snow to its best advantage.

Fruit and game pieces are no longer considered indispensable adjuncts to the dining room, any pleasing subject—preferably pastoral—being appropriate. While fewer large portraits look down from the walls than formerly, anybody possessing ancestors incased in voluminous stocks, flamboyant shirt fronts, satin waistcoats, snowy cap and kerchief or elaborate coif and brooch, may exult with perfectly par-donable pride in sharing with them the hall, the library or the family living room.

An English bon vivant claims that an "absolutely beastly" cut of cold mutton may be "brightened up" by the following condiment, so that it will not only go down smoothly, but even gratefully: Rub off the thin yellow rind of two oranges on four lumps of sugar. Put these into a bowl, and pour in a wineglass of port a bowl, and pour in a wineglass of port, a quarter pint of dissolved red currant a quarter pin of disserver from the period of mixed mustard, a finely minced shallot, a pinch of cayenne and a bit of thin orange rind. Mix well. When heated, strain and bottle.

The next time you want potato salad, try this rule, which is especially commended by the good housewives of a large Cut ten potatoes in thin slices and lay in salad bowl. Into a smaller bowl put one teaspoonful each of sugar, salt and olive oil and one seam tablespace. Breoklyn church:

teaspoonful each of sugar, sait and onve-oil, and one scant tablespoonful of mus-tard, and stir until perfectly smooth. Add three eggs and beat well. Still beating, add one cupful of vinegar and one of milk. Set the bowl in a basin of hot water and stir-until it thickens like soft custard. Boil from eight to twelve minutes. Pour over the potatoes and sprinkle over the top a tablespoonful of chopped chives. This will serve eight people.

Cut flowers may arrive at the end of a long journey as fresh as though just picked, if the stems are wrapped in damp otton and the flowers inclosed in paraf-

The easiest and most indestructible way of marking a college boy's linen and underwear is in the use of the woven names or initials. These may be bought or ordered through any dry good house. They come in all colors, embroidered on fine white cambric tape, ready to sew on the

### A ROYAL MEETING PLACE.

The Castle of Peace Where Kings and Emperors Go in Search of Quietude.

On the edge of a backwater in the great river of progress stands the little Danish capital of Copenhagen. Its people, save for a certain too strongly marked love of spirdesire to push and shout and scramble in the world of the money-changers. They love to stroll on their broad parade that looks out upon the tideless Baltic, to sit in their cafes watching the white wings of the little yachts, to laugh at the little music halls that sprinkle their Tivoli gardens young Danes. As instance of their amazthat in the midst of their city there stand the remains of a stately pile of buildings, now mere blackened ruins. Twelve years ants of Copenhagen still allow this dismal record of disaster to remain an eyesore in an otherwise beautiful city.

The very trams of Copenhagen mals the visitor stop and gaze-curious, old-fashioned, cumbrous vehicles, with coverings for the passengers on the top, creep like yelow phantoms round the town. Scarletstreets, while blue-uniformed Danish officers clank proudly past. The beautiful English church rises up near the harbor from the old ramparts of yore, and forms a charming picture of simple stateliness.

Most interesting of all, however, at this functure is not so much Copenhagen itself here that King Edward is to stay when he arrives at the Danish capital this week. It is here that the czar and czarina have been spending a short holiday in perfect quiet before they plunge into the whirlhave been prepared for them.

An hour's distance by train from Copen-hagen, situated amid forests of oaks and beeches, stands the "Castle of Peace." as the word Freedensborg signifies. A simple but charming view it is that preesnts itself to the eye of the visitor as he drives through the almost English-looking village up to the castle.

In front of him he sees a picturesque white building, consisting of whitewashed brick, and shaped somewhat like a horsecenter, while on each side branching round a stone-flagged courtyard run two low-sto-ried wings, very rambling and simple to a Within stretch old-fashioned passages and medieval low-cellinged rooms. and quaint wooden staircases lead from story to story, while white-washed cellars are ranged in no particular order along the

basement. Up to the main entrance leads a flight of stone stairs. When their majesties are going for a drive the picture is very pretty, especially when the sun is shining. Round the simple courtyard stand three horses; on the box the coachman and footman in brilliant liveries, a mass of scarlet from head to foot. If the czarina-or Empress of Russia, as the Russians prefer to hear her entitled—is going for a drive, a burly, thick-set Cossack, radiant in coat of stands at the top of the steps, while other the carriage. The same Cossack servant always attends her majesty when she goes for a drive; he was very much in evidence, for instance, when the empress drove to the station to proceed to bid adieu to the Russian warship which left for eastern

Asia on Saturday last. It was in this placid country abode that the late Emperor of Russia was so fond of staying. As a Danish gentleman remarked, their majestles are quite safe here from gentlemen of anarchistic tendencies, for were any such person to arrive on the island he would never ge taway again. This, then, is the spot to which royalty flocks in search of peaceful moments czar and czarina have each tasted its Ar-cadian happiness for a few brief hours. But they are about to leave, and King Ed-

ward will take their place.

What a contrast to a visit to Berlin or Danzig, with its barbed-wire fencing! And

contrast to Russia, with her ever-

From the Baltimore Sun.

Dr. Keith, an English specialist, says that as the fesult of studying the ears of more than 40,000 people, including 800 eriminals and 2,000 insane persons, besides those of 300 animals, he is forced to conclude that the ears give us no clue to per-

Scorning His Own Advice. From the Cleveland Plain Dealer. "Who is that sweltering fellow who is

trying to empty the ice water tank down his throat?" "That's the man who writes the hot Beat to a cream one cup of sugar and half 1, 1900, 13,50 weather advice for the daily papers."

Beat to a cream one cup of sugar and half 1, 1900, 13,50 a cup of butter; add three eggs beaten and asses.

Table and Kitchen.

Puff Paste Requires the Best Materials

and Skillful Handling.

As pastry cannot be entirely excluded from our menus, it is expedient that we lessen its harmful effects as much as possible. Tough, hard and soggy pastry carries as much disaster in its train as its allies, the half-baked bread and biscuits. Puff paste is the least injurious of the pastries or pie crusts, and when skillfully made and twice. Add the juice and grated rind of a wholesome and proper material used, it is light, tender and not necessarily harmful to one enjoying ordinary good digestion. while the amount of butter used, which must be of the freshest and sweetest quality, puts it in the class of luxuries for those in moderate circumstances, it were wiser, even under such conditions, to indulge in this, if you must have pie accasionally, rather than in the ordinary pastry found on our tables.

It is not the amount of shortening used that makes the pastry indigestible so much as the inferior quality of the shortening

and the ignorant handling of the pastry that renders it tough and unfit to eat. Rancid butter is quite as objectionable as impure fats. Why Puff Paste is More Digestible. Puff paste when properly made has a light flour that has been well dried and sifted to separate the particles, a sweet wholesome fat in the form of fresh, unsalted butter, and by its construction is made very light and flaky. The flakes being exceedingly thin, separated by the air that is folded into the paste in the process of rolling, are so delicate that the slightest touch will crush them, and this allows the

particles. How to Proceed.

As we have stated, the first important point is to have the best materials. Another feature equally important is that from the beginning until the pastry goes into the oven it must be very cold.

Unsalted butter is best to use if you can

gastric fluids to very readily separate the

get it; if not, the salt must be washed out in ice water. It is a little difficult to make puff paste, not having seen the process, but when understood it is really simple. One other point to remember is that you cannot use the puff paste as soon as made. It should stand at least twelve hours in a cold, dry

An ordinary pastry board can be used

but it is much better to have a stone pas-try slab, as it is always smooth and will keep the pastry cooler. Have a smooth hardwood roller or a glass or porcelain pin; this should be also chilled. Fill a large china mixing bowl with boiling water and let stand till cool; then fill with ice water to chill; this prevents the butter from sticking. Pour out this water and half fill the bowl with ice water and a small piece of ice. Take a half pound of butter, put it in the bowl of ice water and, holding it under the water, work it thoroughly with both hands until it is smooth and elastic. Break off about an ounce of the butter and fold the rest in a floured cloth and lay on ice to chill. Have your slab well chilled and dry; heap half a pound of flour, suitable for pastry, in the center of the slab. Make a well in the center and put in this the small piece of butter, white of one egg and a scant half teaspoonful of salt if butter is fresh, unsalted. Now, with the tips of the fingers and thumb, work these together round and round, incorporating the flour gradually and moistening with enough ice water from time to time to make a dough about the consistency of shortcake (about a cup of water will be required). Continue working in the flour-gradually in this manner until all the flour is in, and then knead or work the paste about on the slab until it is smooth and leaves the slab clean and free and does not stick to the fingers. This should be done without using any more flour than what was first placed on the slab. Now dust the slab lightly with flour; then forming the paste into a ball knead it like bread for five minutes. Now separate the paste into two equal parts, dust the slab inch thick. Take the large piece of butter small pieces dot them over one section of with a little flour; lay the other portion of with the roller so it will not push off in nearest you, roll out from you, in one direction, into a long, narrow, thin sheet Do not press down heavily, and use a knife and not the hands or fingers for handling the paste; fold the sides of the paste in evenly toward the center; then each end of the paste entirely over to the center; then fold over evenly once more. Now you have roll out again, always from you; fifteen minutes; take out, roll and fold twice again, and put back on the ice. Do this four times, rolling and folding eight place in the refrigerator until the next 'ripening' process improves it. the paste be careful not to break any of the air bubbles, as you depend on the air

or cream horns, also known as lady locks

prevents the butter sticking to the hands.

Cannelons.

With a revival of many of the old-time

by brushing the end of strip with a little

the finger; when the paste is pressed to

The cannelons are placed in a baking pan

forms and the centers are filled with sweet-

ened whipped cream, preserves or jelly. Whipped cream and fruit pulp makes a

Devil Cake.

Cream half a cup of butter with three-

quarters of a cup of sugar until very

then stir into the other ingredients. Meaure two cups of sifted flour; add a tea-spoonful of baking powder and sift again.

Then add to cake mixture. Beat the bat-ter until smooth; add the stiffly beaten

whites. Bake in a loaf and ice with choco-

Boiled Icing.

Boil one cup of granulated sugar with

half a cup of water until it will thread

when dropped from the spoon. Do not

stir while it is boiling. Beat the whites

of two eggs to a stiff froth. Pour the

hot syrup gradually into the eggs, beating

constantly. Continue to beat until cold and

Marble Cake.

For the dark part: Cream one cup of but-

ter with three cups of brown sugar, one

cup of molasses, one cup of milk, four cups

eight eggs and one whole one. Flavor to

taste with ground cinnamon, nutmegs and

Another Way.

oven. This will make two cakes.

and chopped raisins added to the icing.

pan, and bakes a delicate brown.

filling; strawberries and

in cold water, but do not dry them.

Troubles of Doctors folded in the paste to make it light and flaky. The heat of the oven expands the

From the Philadelphia Ledger. air, which, of course, pushes up the dough, separating it into the many thin layers. It is really a method of leavening without may be used for many purposes-pies, patty Before beginning to work the salt and buttermilk from the butter, first wash your hands in hot, soapy water; then rinse them cry out indignantly upon a doctor who re-fused his art to those unable to pay him, dishes comes a fancy for those formerly known as lady-locks. Cut strips of paste about an inch wide and roll around the and pay him nothing, but there are hosts of floured stick or tin form made for the purpose. The edge of the pastry strip must

From the Tampa Times. Florida everglades may, within a very few years, be a memory of the past, and where the swamp and sluggish bayou now reign supreme acres of rich sugar land will add their share toward the prosperity of day when I related the incident to the the south. The imaginary terrors surdence in not talking to those inquisitive rounding the district, terrors which it has people." been a special object of the hunter and the Indian to add to by blood-curdling legend rather than to soften, will give place to Mr. Corsi tells an amusing story of an aslight. Separate two eggs and beat the the matter-of-fact push of the twentieth yolks light and add to sugar and butter; century commercialism, for the district is to be explored. A company was recently then add a teaspoonful of vanilla. Mix half a cup of cream with half a cup of chartered to drain the district by cutting a ship canal, another company has been in-corporated to cross it with a railroad and It is expected, therefore, that the tourist of a few years hence will find a new scenic route for his exploration, for the very myswhich has surrounded the everglades will be a prime drawing card.

College Growth.

There are more colleges this fall than there ever were before. New colleges are launched every year; thirty-two. were founded in this country between 1890 and 1901. The facilities of the old colleges and universities are being greatly increased by constantly. Continue to beat until cold and stiff; flavor with a teaspoonful of vanilla or lemon juice and spread on the cake. For a black icing grated, sweet chocolate can be added to the icing after the syrup is beaten in, or it may be added to the syrup. the unexampled benefactions that are poured upon them. Mr. Carnegie has not yet provided every American boy and girl with the chance to get a free college educa-tion, but every intelligent youth may go to college now, whether he has money or not, if he has the pluck and the determination to carry him through. The country is prosperous in an unprecedented degree. Probably the students in universities and of flour sifted with two teaspoonfuls of colleges this year will be 10 per cent greatbaking powder. Then stir in the yolks of er in number than ever before, and already

Number of Horses in the World.

000,000 horses and 11,000,000 mules and

very light; a cup of milk, a teaspoonful of vanilla, three cups sifted flour, two teaspoonfuls baking powder. Beat the batter smooth, then divide into two equal parts, keeping one for the light part, and mixing with the other portion ground cloves, nutmeg and cinnamon to taste and quarter of a cake of grated sweet chocolate. Fill the pan by pouring in a little of each batter at a time to get the marbled effect.

Orange Cake. Separate five eggs and beat the two yolks until creamy; then beat in two cups of sifted granulated sugar. Sift and measure two cups of flour; add a pinch of salt and two level teaspoonfuls of baking powder; sift tart orange to half a cup of water and add to the sugar and eggs, alternating with the flour. When all is in, give the batter a good beating. Then fold in the whites of three eggs beaten stiff. Bake in two layers: fill with orange filling, ice with plain boiled icing and decorate with sections of the

Orange Filling. Take the juice of two oranges and the grated rind of one; add a tablespoonful of cold water and half a cup of sugar. Mix a dessertspoonful of cornstarch with a tablespoonful of cold water; then stir in the beaten yolk of an egg and mix until perfectly smooth. Put in orange juice, sugar and grated rind over the fire, and as soon as it comes to boiling point pour it over the egg and cornstarch. Cook about two minutes; add the slightly beaten whites and cool a little before using.

> Menus. SUNDAY. BREAKFAST. Fruit.

Cereal. Cream. Chips, Bacon. Broiled Birds. Potato Souffle.

Pop-Overs, DINNER. Cauliflower Soup. Hot Boned Chicken, Spiced Cherries, Oyster Sauce, Mashed Potatoes,

Sweet Potatoes a la Caramel, Tomato Mayonnaise, Ice Cream in Cantaloupe, Coffee. SUPPER. Indian Sandwiches, Nut and Orange Salad,

MONDAY. BREAKFAST.

Cereal,
Broiled Salmon Steak,
Fricassee of Tomato,
Coms
Coffee. Corn Gems, LUNCH. Eggplant Pilan, Eggpiant Cottage Cheese, DINNER. Grilled Apples, Tomato Soup,

Egg Cutlets, Cheese Sauce,
Stuffed Peppers, Baked Sweet Potatoes,
Tomato Mayonnaise,
Cobbler, Coffee, TUESDAY.

BREAKFAST. Stewed Figs, Cream. Potato Omelet. One-Egg Muffins Coffee. LUNCH. Stewed Fruit. Soft Gingerbread, Sliced Cold Boned Chicken, Celery Mayonnaise,

DINNER. Cream of Carrot Soup, d Beef, Browned Potatoes, Jardiniere of Vegetables, Lettuce Salad, Pineapple Pudding,

Ice and Typhoid. From the Wilkes Barre Leader. The board of health of Boston has been studying the question whether typhoid fever may lurk in ice. The conclusion is that in natural Ice the bacteria are thrown out by freezing, and in artificial ice they are killed by sterilizing. Dr. H. Winslow earnestness, only pausing occasionally to Hull, director of the department's bacteriological laboratory, reports: "If ice formed by the ordinary process of freezing downward toward the bottom, the mere act of freezing itself results in a diminution by physically throwing out the portion to the contamination already given ing in the ice, as compared with the number in the water originally, would nearly the same purification as that of filtered water. In three weeks the purifica-tion would be much greater. This shows that ice more than three weeks old is as sanitarily safe as a well-filtered water sup-

Then follows this warning: "Notwith standing all the factors of safety inherent of the ice itself, there can be no question that the safety is not absolute. It is pos sible for ice to convey typhoid fever if it should be polluted with typhoid discharges. A water supply must therefore be infected within at most a month previous to the formation of ice in order that the ice then formed may contain any living organism."

People expect of physicians charitable deeds much more numerous than those required of ordinary mortals. Here is the naked statement made recently by a prominent physician: "I am old now," said he, "approaching the age of seventy years. The other day I was reviewing my career and going over my account books, carefully preserved from the beginning of my practice. I found on these books debts amounting to \$104,000, for the whole of which I would accept 14 cents. The public would and every doctor has worthy patients who people who seem to think themselves justi-fied in imposing upon him. Some of those who owe me money ride past my door in

### The Florida Everglades.

From the Lewiston Journal. they had passed the 100,000 mark.

From the New York Sun. There are in the whole world about 75,-

Light part: Cream a cup of butter with three cups of sugar; then add one cup of milk, five cups of flour, two teaspoonfuls of baking powder and the whites of eight of baking powder and the whites of eight eggs beaten to a stiff froth. Flavor with vanilla. Pour into well-greased cake tins; first a little of the dark batter, then a little of the light. Bake in a moderate asses. They are distributed as follows: Europe, 39,400,000 horses, 3,200,000 mules, &c.; America, 22,800,000 horses, 4,700,000 mules, &c.; Asia, 9,100,000 horses, 1,800,000 mules, &c.; Africa, 1,000,000 horses, 1,900,-000 mules, &c.; Australia, 2,300,000 horses, In the United States there were, January

PRINCESS LOUISE started early to attend a military review and so there was nothing for him to do but follow her to that place.
At the review ground, being unknown to

Why You

the guards, he was not permitted to ap proach the princess, but was requested instead to state his business, which under the circumstances, was clearly impossible. What he would have done he does no know had not a royal carriage fortunately arrived on the scene, with the driver of which he happened to be acquainted, and thus he was allowed to pass within the inclosure. Then as he drew near the cess she greeted him with another "Hello Corsi. You here too?" much to the sur-prise of her brilliant suite.

With deference he begged her royal high Among the most interesting characters ness for a few moments' private conversa-tion, which, being granted, he disclosed the story of the "property baby" under certhat have for some time arrived in New York from abroad is Signor Antonio Corsi, ainly singular and not very appropriate for seventeen years the favorite model, not circumstances. only of such distinguished painters as Sar-It is needless to say neither the child nor its pseudo mother appeared again in Kengent, Abbey, Leighton, Alma Tadema and others, but also of the Princess Louise, sington Palace.

now Duchess of Argyle, and her cousin, TROUBLES OF THE RICH. Of all these celebrated personages Sig-How the Man With \$100,000 a Year nor Corsi has many interesting things to Has to Economize. relate, and in particular of his royal pat-From the London Spectator. ron, of whose kindness and generosity he

HER FAVORITE STUDIO MODEL

TALKS INTERESTINGLY OF HER.

Has Been Seventeen Years in Her Ser-

vice-She Works Hard Before

a Restful Smoke.

"For the last two years and a half," says

Signor Corsi, "I have been posing for the

figure of the Christ in the Princess Louise's

most ambitious work in sculpture, the sub-

ject being a life-size representation of the

crucifixion. Generally once or sometimes twice a week during that period I received

an order to repair to the studios in Ken-

sington Palace.
"The studios of the princess, for there

are two, one for sculpture and the other

for painting, possess a strictly work-shop atmosphere. There are no costly draperies,

old armor or easy chairs; but only the necessary tools and other paraphernalia of

ousness aside together, and ordering tea

to be served, seems pleased to spend half

an hour in conversing upon any topic of

general interest. For the information of

those who may imagine that royal person-

ages are so hedged in by etiquette and

ed of all that is going on I may say that

this, but that to those whom they are

pleased to accord a certain degree of famil-

iarity and whom they can trust, they ap-

pear to be very like the majority of people of good breeding and education. Of this I

had many illustrations not only with the Princess Louise, but with other members

of the British royal family."

To illustrate this Mr. Corsi then relates

the following personal incident which took place at the recent opening of the bazaar

at Albert Hall in aid of wounded soldiers

Old Friends Meet.

"I had been to the palace to leave some

costumes," continues Mr. Corsi, "and no-

ticing a great crowd outside the Albert

Hall. I crossed over to see what was go-

ing on. With some difficulty I managed

to get near the main entrance just at the

moment that the princess was leaving

the building to enter her carriage. She

to turn her head, she noticed me standing

to my surprise, and certainly to that of

royal highness, I replied, just like the rest of the crowd.

tomorrow. Be sure you remember tomor-

away, but not before she had turned twice

eople about me thought at my being ad-

dressed so familiarly by a royal personage I don't know, but from their amazed

countenances, in which was mingled even

an expression of awe, I fancy they must

have set me down as a foreign prince at

least. Indeed two reporters pounced on

"'Very,' I replied tersely. Then as they

commenced to ply me with questions I

turned on my heel and walked away. Next

princess she commended me for my pru-

A Property Baby.

In connection with the princess' art work

was anxious to paint a picture of a sol-

dier about to take leave of his wife and

child on going out to the Boer war. Mr.

Corsi was to pose for the soldier, and

the princess commissioned him to find over-

night a respectable woman with a baby

to commence the picture early next day. It was then late Sunday afternoon, so he

had little time to carry out her command. By diligent search he managed to secure what he believed to be a suitable model,

and instructed her to present herself at the palace at the hour named.

The woman and baby arrived at the palace a little after Mr. Corsi, and the pose

culty, as the infant was particularly fret-ful. Whether it was that baby realized the

pathos of the situation in which it was acting a part was not at the time undersood.

but in spite of all mamma's wheedling and coaxing it kept up a most distressing racket. Indeed, it persisted in calling loud-

ly for mamma, just as if she was not there

Under these circumstances it was found that one pose would not be sufficient, and the woman and baby were ordered to appear the next day at the same hour, the

mother solemnly assuring the princess that never before had she known the infant so

not hers at all, but a "property" baby, one that was hired out to professional beggars.

Lost Her Job.

It was too late then to return to the pal-

ne and that she was quite sure it

and then present.

was taken, though not without some

"'Oh,' she returned. 'Well, remember

'I'm watching the procession.

"I bowed as the carriage drove

to emphasize her command. What

me at once.

one, whipping out a pad.'

'Hello, Corsi! What are you doing

by the Princess Louise:

Written for The Evening Star.

the Countess Feedore Gleichen.

speaks in grateful terms.

a real artist-

Fifty years ago, though incomes had for some time been swollen by the profits of trade and manufactures, a man who derived £10,000 a year from land or secure in vestments was still accounted rich. Lord Beaconsfield, then Mr. Disraeli, and one of the keenest observers of society who ever existed, fixed the figure even lower, declaring that, with any basis of good management, £8,000 a year without drawbacks was a veritable Aladdin's lamp. Wealth now begins with £20,000, a year, nor will the possessor of that formerly splen did income feel, if he lives up to his position, as free from care about money as if he were really rich. When he has paid for "As a rule Princess Louise works for his country house, with its modern garden and hired "shootings," for his London earnestness, only pausing occasionally light a cigarette during a short rest. When, however, she considers her work for the however, she considers her work for the a "fair" moor in Scotland, for a modest a "fair" moor in Scotland, for a modest tendance of 250, nearly all men who are annual trip to the continent, he will find that the amount of free money left to gratify his personal tastes is very little indeed. does not, in fact, feel the freedom which is the grand advantage of wealth; perhaps its sole advantage as compared complete exemption from pecuniary anxiif he is a fair manager, and will find that he has to avoid many expenses which his richer neighbors incur almost without thinking and that he is not reckoned over any wide countryside as a man of very large means. He will not have to live quietly, or to keep himself notably out of the usual routine of his rank, but the new scale of everything, all luxuries have in creased enormously in cost, though necessaries have not, and at the end of the year he will begin to think whether this or that outlay could not be economized. Suppose Mr. Semi-Croesus has made or

inherited what used to be the magnificent sum of half a million sterling, he will find it very difficult out of business to invest at 4 per cent, for though Americans obtain 7 they do it by trusting industrial specula tions, which the average Englishman once out of the city thinks too uncertain for his children's future. We will, however, allow him 4 per cent, which on half a million is f19,000 a year, that is, f20,000 with the shilling income tax, which is deducted be fore the income reaches him, taken off. He him £20,000, and a country house and es tate in a pleasant county, which, with the necessary rebuilding to suit his special 000 more. There is the income of his estate, to be sure, to come to him, but he will find that when he has paid for repairs and scolded his bailiff for the losses on the home farm-indispensable, you know, for supplies-satisfied his tenants' hired the extra shootings his keepers are anxious for, and provided for the upkeep of his park with its lodges and gates, and above all, roads, that income is almost a negligible quantity. Then there are two great houses to be well furnished on a cheme in keeping with his new position which implies a few good pictures and some marbles, and mony books, all new and paid for at prices which bear no relance to those they will fetch one day at auction. He will be fortunate if the have spent in setting up or installing him-self f130,000, or, in other words, reduced his free income to £14,000 a year, a sum which, as he approaches fifty, will be further reduced by allowances to his sons, pensions and other "claims" which have grown upon him to, say, f10,000 a year, which is too little for the scheme of life he has adopted. There are so many more rich men than formerly that everything they seek for, especially fine houses, fine furniture and opportunities of sport, has risen in price by eaps and bounds. The scale has altered and to keep among the first few requires means which to our grandfathers would have appeared immense. We see no proof that vice has increased—certainly that of gambling has not, though it is far too prevalent-and we are not sure about the wastefulness. There seems to be more of it because there is more money wasted, but is the proportion greater? We think not, the number of the sensible and thrifty heaving increased as much as that having increased as much as that of the spendthrifts, while the proportion of the philanthropic has been indefinitely en-

Another Leaning Tower. From the London Chronicle.

Whatever may be the case with St. Paul's Cathedral, partial damage has already been sustained by the historic church of St. Mary-le-Bow, the beautiful tower of which already leans nearly twenty-three inches out of the perpendicular. This is stated to be caused by the vibration of the adjoining "Twopenny Tube," and the peccant company has agreed to pay a thousand pounds by way of compen-sation. Meanwhile, owing to the danger-ous condition of the beifry, the famous Bow Bells that "tu.ned again" Dick Whit tington must remain silent until the neces-sary underpinning operations are com-

Confederate Pension Roll.

would behave properly on the morrow.

During the pose, though, Mr. Corsi had begun to suspect that there was something wrong, and so on leaving the palace he inquired further into the woman's antecedents. These, to his discomfort of mind, he found to be the reverse of creditable to her. He also learned that the infant was not here at all, but a "property" hely one The confederate pension roll of Alabama continues to increase in spite of the fact that the war closed thirty-six years ago: 4,460 claims for pensions were recently submules, &c.; Arica, 1,000,000 horses, 1,900, miles, &c.; Australia, 2,300,000 horses, 1,900, miles ace, but the first thing is the morning Mr. Corsi repaired thither to inform his royal patron and learn her pleasure or displeasure of the increase.

This will increase the pensioners to 14,950. The highest pensioners to 14,950. The highest pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950. The highest pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950. The highest pensioners to 14,950. The highest pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950. The highest pensioners to 14,950. The highest pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950. The highest pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950. The highest pensioners to 14,950. The highest pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950. The highest pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950. The highest pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950 milted and 3,718 passed. This will increase the pensioners to 14,950 milted and 3,718 passed. This

Should Buy Biscuit in In-er-seal Packages They are baked in the cleanest bakeries in the world. They are never handled by anyone but the baker. They are protected from moisture, dust, odor and germs. They are always fresh and crisp in any kind of weather. They retain their delicate flavor indefinitely. Try an In-er-seal Package of Soda, Milk, Graham, Oatmeal, Butter Thin and Saltine Biscuit, Vanilla and Banquet Wafers, Ginger Snaps, Sultana Fruit, and Sea Foam. NATIONAL BISCUIT COMPANY.

> Work They Have Already Accomplished-They Will Soon Begin Again. From the New York Sun.

In a few days the free lecture courses for

the people, which the city government has

supported for the past thirteen years, will

NEW YORK'S FREE LECTURES.

be resumed for the season of 1901-02. The attendance last year was 553,558. That this means of popular education is heartily appreciated by the tollers of the city is shown by the fact that the attendance has increased every year, having grown from a few thousands to over a half million annually. This includes only Manhattan and the Bronx. Brooklyn's desire for free lectures was gratified last year for the first time and the attendance there was unexpectedly large. The free lectures were also given in Queens and Richmond with the most gratifying results, showing that they are appreciated as much in the suburban as in the tenement districts. These lectures are now given in every borough of the city, and New York may claim the distinction of being the only large city in the world that supports this feature of popular education. In Manhattan and the Bronx there are now over fifty lecture centers distributed all over the city from near the Battery to Inwood, Spuyten Duyvil and City Island, not forgetting such neighborhoods as Hell's Kitchen and Mulberry Bend. Dr. H. M. Lelpziger, who has superintended this fea-ture of the city's educational system ever since its inception, studies the characteristics of the various localities and the ne of the population in planning the lecture courses, and their nature is adapted to the varying needs of the people. Most of the ctures, which last year numbered 1,963, re illustrated by means of lantern views. One of the gratifying results of the lecture courses is that the demand is increasing for talks of a scientific and even of a technical nature. A large number of earnest, hard-working men attend the lectures, especially the courses in practical science. electricity would prove helpful. A con-siderable part of the lecture appropriation for Manhattan and the Bronx, last season,

From the Druggists Circular.

libraries in connection with the lectures.

was set apart for the establishment of

In 1899 the Missouri Historical Society, gave a historical loan exhibit, to which were contributed objects of a general as well as local historic interest. During the a porter called and left an oil portrait with the janitor, but did not tell the name a man apparently about thirty years old. with small brown eyes, a great deal of curly reddish-brown hair, high color, straight nose and a decided expression of air of distinction rests upon the face. The man is dressed in the high stock, white tle and rolling black collar which dintinguish portraits painted during the first quarter f the last century. The picture was hung during the exhibit with the query tached, "Who is this gentleman" and hangs on the Historical Society's walls to-It was never called for, and though copied in numerous papers with the request that it be identified or claimed the mysterious owner has never made known, nor has he parted with the secret of the stranger's identity. Suggestions have been offered from time to time, but none of them has seemed satisfactory, and the question still remains, Who is this gentleman?

Claiming Her Privileges. From the Chicago Tribune. "I want it understood, mum," said Brid-

get, before signing with her new mistress, "that I shall have me reg'lar afternoons off durin' the hot weather, without prejudyce to me vacation of wan week in October,

Farmer Greene (visiting New York)-'What's the show here tonight?" Officer-" 'As You Like It.' " Farmer Greene-"Gosh! I'm afraid that won't do. I've got my wife with me this

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